



It is desired that this information be prepared with accuracy and detail, so far as the packers' records can by reasonable effort be made to furnish it. Different streams in the same bay or sound should be separately reported so far as the catch can properly be credited to each. Catches not certainly referable to particular streams may be reported under the head of the bay, sound, or region.

11-5359

How prepared.	Coho or silver.	Chum or keta.	Humpback or pink.	King or spring.	Red or sockeye.	Dolly Varden or salmon trout.	Steelhead.	Total.
CANNED:								
Cases, ½-lb. cans, 48's...Number								
Value								
Cases, ½-lb. cans, 96's...Number								
Value								
Cases, 1-lb. flat cans...Number								
Value								
Cases, 1-lb. tall cans...Number								
Value								
MILD CURED:								
Tierces (800 lbs. each)...Number								
Value								
PICKLED:								
Barrels (200 lbs. each)...Number								
Value								
Bellies...Pounds								
Value								
Backs...Pounds								
Value								
DRY SALTED...Number of fish								
Pounds								
Value								
FROZEN...Number of fish								
Pounds								
Value								
SHIPPED FRESH...Number of fish								
Pounds								
Value								

How prepared.	Pounds.	Value.	How prepared.	Number.	Value.
<b>HALIBUT:</b>			<b>HERRING:</b>		
Fresh (shipped) .....	<i>None</i>		CANNED:	<i>None</i>	
Fresh (sold locally) .....			Cases, 1/2-lb. cans. ....		
Frozen .....			Cases, 1-lb. cans. ....		
Fletched .....			Pounds. ....		
Dry salted .....					
Smoked .....			Dry salted .....	For food .....	
Canned .....			Fresh .....	For food .....	
<b>Cod:</b>				For bait .....	
Vessel catch—			Frozen .....	For food .....	
Dry salted .....				For bait .....	
Pickled .....			Pickled, Scotch cure (in half-barrels) .....		
Stockfish .....			Pickled, Scotch cure (in full barrels) .....		
Tongues .....			Pickled, Norwegian cure .....		
Cod-liver oil .....			Pickled .....	For bait .....	
<b>Shore station catch—</b>			Fertilizer .....	tons .....	
Dry salted .....			Oil .....	galls .....	
Pickled .....			<b>SALMON:</b>		
Stockfish .....			Caviar .....		
Tongues .....			Beleke .....		
Cod-liver oil .....			Ukalu .....		
<b>CANNED:</b>			Kipperd .....		
Cases, 1/2-lb. cans .....	Number .....		Dried .....		
	Value .....		Fertilizer .....	tons .....	
Cases, 1-lb. flat cans .....	Number .....		Oil .....	galls .....	
	Value .....				

Catch.				Products.		
Species.	Males.	Females.	Total.	Items.	Quantity.	Value.
Bowhead	<i>None</i>			Oil, body	galls.	
California gray				Oil, sperm	galls.	
Finback				Fertilizer, meat	tons.	
Humpback				Fertilizer, bone	pounds.	
Sulphur-bottom				Whalebone	pounds.	
Sperm				Meat, pickled	pounds.	
Others <sup>a</sup>				Stearin	galls.	
Total						

<sup>a</sup> Indicate number and sex of each species.



CLAM PRODUCTS.

How prepared.	Minced clams.			Whole clams.			Clam juice.		
	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.
CANNED:									
Cases, 1/2-lb. cans									
Cases, 1-lb. cans									
Cases, 2-lb. cans									
Cases, 10-lb. cans									
Total									

MISCELLANEOUS PRODUCTS.

Items.			Quantity.	Value.	Items.			Quantity.	Value.
			Pounds.						
Sablefish	Fresh				Tomcod	Fresh	pounds		
	Frozen					Frozen	pounds		
	Pickled					Pickled	pounds		
	Smoked				Other fish <sup>a</sup>	Fresh	pounds		
Eulachon	Fresh					Frozen	pounds		
	Pickled					Pickled	pounds		
	Smoked				Grayfish	Oil	galls		
Rockfish or bass	Fresh					Fertilizer	tons		
	Frozen				Crabs	(Specify unit)			
	Pickled					do			
Smelt	Fresh				Mussels	do			
	Frozen				Oysters	do			
	Pickled				Seaweed	do			
Pollock	Fresh				Ivory (walrus)	do			
	Frozen				Hides	Hair seal	number		
	Pickled					Sea lion	number		
Flatfish	Fresh					Walrus	number		
	Frozen								
	Pickled								

<sup>a</sup> State species.

ADDITIONAL OR EXPLANATORY INFORMATION.

Operated Salmon Cannery offal exclusively

I, the undersigned, being duly sworn, depose and say that the foregoing information is correct and true to the best of my knowledge and belief.

State of Washington  
County of Pierce

J. H. West  
Owner, Superintendent, Manager.  
(ERASE INAPPLICABLE WORDS.)

Subscribed and sworn to before me this 30<sup>th</sup> day of March, 1911

[SEAL.]

S. J. McQuinn  
Notary Public.